## Always wash hands and exposed portions of arms with soap and running water for at least 20 seconds\*

## \*25-A DCMR 401.1 & 25-A DCMR 403.1

- Immediately before preparing food
- After touching bare unclean human body parts
- After handling soiled equipment or utensils
- After coughing, sneezing, using a handkerchief, or disposable tissue
- After using tobacco, eating, or drinking

- AFTER USING THE TOILET ROOM
- After caring for handling service or aquatic animals
- During food preparation
- After handling waste containing fecal matter, body fluids, or body discharges
- When switching between working with raw food and working with ready-to-eat food



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